

Champagne Vin & Cucumber Summer Corn Salad



recipe by: **Steve Wallon**

12.00, 5.00 oz portion(s)

prep time: **15 minutes**

portion cost: \$0.84

Ingredients	Ounces	Amount	Measure	Process
CORN KERNEL WHITE SWEET	24.00	3.00	Cups	Thawed
PEPPER GREEN BELL FRESH	4.00	0.50	Cups	Diced, Fine
ONION RED JUMBO FRESH	6.00	0.50	Cups	Diced, Fine
CUCUMBER ENGLISH	7.00	1.00	Cups	Diced, Fine
CREAM SOUR GRADE A	4.00	0.50	Cups	
MAYONNAISE EXTRA HEAVY	2.00	0.25	Cups	
VINEGAR CHAMPAGNE	1.00	2.00	Tablespoons	
SPICE CELERY SEED	0.20	0.50	Teaspoon	
SPICE MUSTARD GROUND	0.20	0.50	Teaspoon	
SALT KOSHER	0.20	1.00	Teaspoon	
SPICE PEPPER BLACK GRND PURE	0.20	0.75	Teaspoon	

(1) Preheat your oven to 375 degrees. Place 5-6 cobs of corn that are still in the husk on a baking pan and roast the corn for 30-40 minutes. You will need 3 cups of cut corn for the recipe (2) While the corn is roasting, chop the cucumber, green pepper, and red onion. Combine the veggies with the sour cream, mayonaise, champagne vinegar, ground mustard, celery seed, salt , and pepper. (3) When the corn is finished roasting, pull it out of the oven and let it stand for 15 minutes, and cool. (4) The corn should be cool enough to handle after 15 minutes, so pull and remove the husk and silk from each ear. Cut the corn from each cob and combine the kernels with the dressing and veggies that you have already prepared. (5) Stir the corn into the dressing and refrigerate the salad overnight.

Obviously, I like to use fresh corn when I can, but sometimes you can not get fresh sweet corn or I may not have the time to roast the cobs. I have found that my grocery store has some really great alternatives in the frozen section when I run into seasonal issues or time constraints.

Cracked Pepper & Shallot Spice Rub



recipe by: **Steve Wallon**

4.00, 0.18 oz portion(s)

prep time: **5 Minutes**

portion cost: \$0.08

Ingredients

	Ounces	Amount	Measure	Process
SPICE PEPPER BLACK CRACKED	0.30	1.00	Tablespoon	
SHALLOTS FREEZE DRIED	0.30	1.00	Tablespoon	
SPICE PAPRIKA GROUND	0.04	0.50	Teaspoon	
SPICE TARRAGON LEAVES	0.02	0.50	Teaspoon	
SALT KOSHER	0.04	0.50	Teaspoon	
SPICE GARLIC GRANULATED	0.10	1.00	Teaspoon	

Combine all of the ingredients, and store the spice rub at room temperature until needed.

Note: If you have a hard time finding the freeze dried shallots, you can substitute chopped dehydrated onion without losing a whole lot of flavor.

This rub is wonderful on any protein and even veggies. The recipe is obviously a dry rub, but you can turn the seasoning into a paste with 2 tablespoons of extra virgin olive oil for a neat twist on any char grilled veggies or meats.